## AMENDMENTS TO THE CLAIMS

Claim 1 (Previously Presented): A process for producing a fresh fish egg product or a milt product, comprising

treating at least one fresh fish egg or milt with an aqueous alkali solution; and washing off or neutralizing the aqueous alkali solution on the treated at least one fish egg or milt,

wherein said aqueous alkali solution is prepared by dissolving an alkali in water, said alkali is selected from the group consisting of calcium oxide, sodium hydroxide, potassium hydroxide, calcium hydroxide, magnesium carbonate, ammonium carbonate, sodium carbonate, potassium carbonate, calcium carbonate, sodium hydrogencarbonate, and potassium hydrogencarbonate.

Claim 2 (Original): The process according to claim 1, wherein the at least one fresh fish egg is from at least one fish selected from the group consisting of salmon, trout, herring, codfish, mullet, flying fish and globefish.

Claims 3 – 4 (Canceled)

Claim 5 (Original): The process according to claim 1, wherein said aqueous alkali solution has a pH of 7.5 to 13.0.

Claim 6 (Original): The process according to claim 1, wherein said aqueous alkali solution has a pH of 8.5 to 13.0.

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Claim 7 (Original): The process according to claim 1, wherein said aqueous alkali solution has a pH of 9.5 to 12.0.

Claim 8 (Original): The process according to claim 1, wherein the treating time is from 1 minute to 24 hours.

Claim 9 (Original): The process according to claim 1, wherein the treatment temperature is from 0 to 10 °C.

Claim 10 (Original): The process according to claim 1, wherein the washing time is from 1 minute to 24 hours.

Claim 11 (Original): The process according to claim 1, wherein the washing is performed with water or salt water.

Claim 12 (Original): A fresh fish egg product or a milt product made by the process according to Claim 1.

Claim 13 (Original): The product according to claim 12, wherein said at least one fresh fish egg is from at least one fish selected from the group consisting of salmon, trout, herring, codfish, mullet, flying fish and globefish.

Claims 14 – 15 (Canceled):

Claim 16 (Original): The product according to claim 12, wherein said aqueous alkali solution has a pH of 7.5 to 13.0.

Claim 17 (Original): The product according to claim 12, wherein said aqueous alkali solution has a pH of 8.5 to 13.0.

Claim 18 (Original): The product according to claim 12, wherein said aqueous alkali solution has a pH of 9.5 to 12.0.

Claim 19 (Original): The product according to claim 12, wherein said product is at least one salted egg of salmon.

Claim 20 (Original): The product according to claim 12, wherein said product is at least one salted hard roe of salmon.

Claim 21 (Currently Amended): A process for producing a fresh fish egg product covered with a single membrane, comprising

treating at least one fresh fish egg <del>covered with a double membrane</del> with an aqueous alkali solution; and

washing off or neutralizing the aqueous alkali solution remaining on the treated fish egg.

wherein said aqueous alkali solution is prepared by dissolving an alkali in water, said alkali is selected from the group consisting of calcium oxide, sodium hydroxide, potassium hydroxide, calcium hydroxide, magnesium carbonate, ammonium carbonate, sodium

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carbonate, potassium carbonate, calcium carbonate, sodium hydrogencarbonate, and potassium hydrogencarbonate.

Claim 22 (Previously Presented): A fresh fish egg product covered with a single membrane, obtained by the process of Claim 21.

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## SUPPORT FOR THE AMENDMENTS

Claims 3, 4, 14, and 15 were previously canceled.

Claim 21 has been amended.

New Claims 21 and 22 are supported by originally filed Claims 1, 3, and 4, the specification as filed at page 2, lines 6-17, and Example 1.

No new matter has been added by the present amendment.